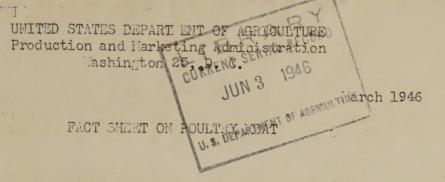
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The Problem

Every effort is being made to conserve a part of the grain normally used for poultry and livestock feed, so that millions of hungry people in foreign lands may eat.

The shortage of feed for poultry is growing more and more serious and has become acute in some areas. Heavy culling of chicken flocks is already under way in areas normally producing little feed, while sharp reductions in turkey flocks have also begun. In addition poultry numbers in other areas must be reduced eventually as a dwindling feed supply becomes evident.

For the next several weeks, therefore, more than annadequate quantity of broilers, fryers, roasters, fowl and turkey will be available in producing areas and on all markets for consumer use.

Under normal conditions, a problem of seasonal over-supply on the current market could be solved largely by moving additional quantities of poultry into storage. But at present, poultry stocks in public freezers are the heaviest on record and freezer space, already short, also must be used for other commodities.

Sterage stocks, along with current supplies, should be decreased substantially to make room for other commodities, such as "red" meats. Unless freezer stocks of poultry are reduced, it is probable that certain foods, which should be stored now, will be in short supply next fall.

The Solution

For the next several weeks as producers adjust their flocks to the feed situation, increased use of poultry reat of all kinds will help to solve the problem of temporary over-abundance.

Farm families can help by increasing farm consumption of poultry, and by canning or storing in freezer lockers for future use the birds that cannot be eaten immediately.

Producers who cull their flocks to meet the feed situation can help by encouraging greater consumption of chickens and turkeys in their own localities—among neighbors who raise no chickens and among townspeople.

Increased use of poultry by urban consumers will help materially to relieve the temporary market and storage surpluses caused by the feed shortage.

Increased use of poultry by all consumers at home and in public eating places will aid in preventing loss of food when producers face the problem of an over-crowded market as they cull their flocks. Hotels, restaurants, dining car services, and institutions can help materially in the storage situation by the greater use of poultry, particularly heavy turkeys of which there is a plentiful supply.

Further, greater use of poultry now, when it is readily available and little of it can be moved into storage, will help to conserve other foods in less plentiful supply. Your cooperation is solicited in helping to bring about the solutions to this problem.

While the Department of Agriculture, through price support operations, stands ready to buy all the dressed poultry offered in support of the producer's market, greater use of poultry in urban and suburban areas will go a long way toward providing immediate relief for local distress areas.

Hany ways in which poultry meat can be cooked and served in nourishing and appetizing dishes are described in Farmers' Bulletin No. 1888, "Poultry Cooking" which is available from the U. S. Department of Agriculture.